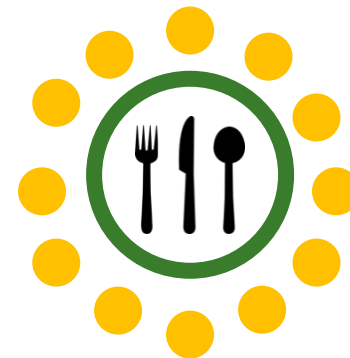


## recipe of the week:

### *Chicken and Avocado Ranch Burritos*



ingredients:	directions:
1 lb. boneless, skinless chicken thighs, cut into 1 in chunks	1. Heat olive oil in a large skillet over medium heat. Season chicken thighs with taco seasoning. Add chicken to the skillet and cook until golden, about 3-4 minutes; set aside.
1 package taco seasoning	2. Heat tortillas according to package instructions.
1 tbsp. olive oil	3. Working one at a time, place chicken, avocado, cheese, sour cream, Ranch and cilantro in the center of each tortilla. Bring the bottom edge of the tortilla tightly over the filling, folding in the sides. Continue rolling until the top of the tortilla is reached. Repeat with remaining tortillas.
4 burrito-size flour tortillas, 10 inches each	4. Heat a grill pan over medium high heat. Add burritos and cook, pressing gently with a spatula, about 3-4 minutes per side, or until golden brown and the cheese has melted.*
2 avocados, halved, peeled, seeded and diced	5. Serve immediately.
1 cup shredded mozzarella cheese	<div> <div>Presented by:</div> <div> </div> </div>
¼ cup sour cream	
¼ cup ranch dressing	
¼ cup chopped fresh cilantro leaves	